



Osso Bucco Short Ribs

Tender braised short ribs served with sautéed vegetables and fresh herbs.

Yield: 24 servings

Ingredients

- 10 lbs. Beef short ribs
- Kosher salt and freshly ground black pepper
- 2 cups All-purpose flour for dredging
- 1 cup Extra virgin olive oil
- 6 cups Yellow onion, finely diced (about 2 medium onions)
- 2 cups Celery, finely diced (about 2 stalks)
- 3 cups Carrot, finely diced (about 2 small carrots)
- 4 tsp. Dried oregano
- 3 cups Dry red wine
- ½ cup Bontá Fancy Tomato Paste
- 1-#10 can Bella Rossa Cubetto di Pomodoro
- 4 cups Beef broth
- 4 Large sprigs thyme
- 4 Bay leaves

Directions

1. Heat 2 tbsp. oil in large stockpot over medium-high heat.
2. Season and dredge ribs in flour. Brown outsides of ribs in oil, working in smaller batches. Hold ribs to the side.
3. Add oil to pot and sauté onion, celery and carrot until soft and lightly browned.
4. Add oregano, wine, tomato products, broth, herbs and ribs into pot.
5. Bring to slow boil then lower heat to a simmer.
6. Braise meat for 90 minutes or until beef is fork tender.

Serve over choice of side: Polenta, rice, barley or mashed potato.